



2022 ALABAMA COURSE of STUDY

Career and Technical Education

**Cosmetology and Barbering
Education and Training
Hospitality and Tourism**



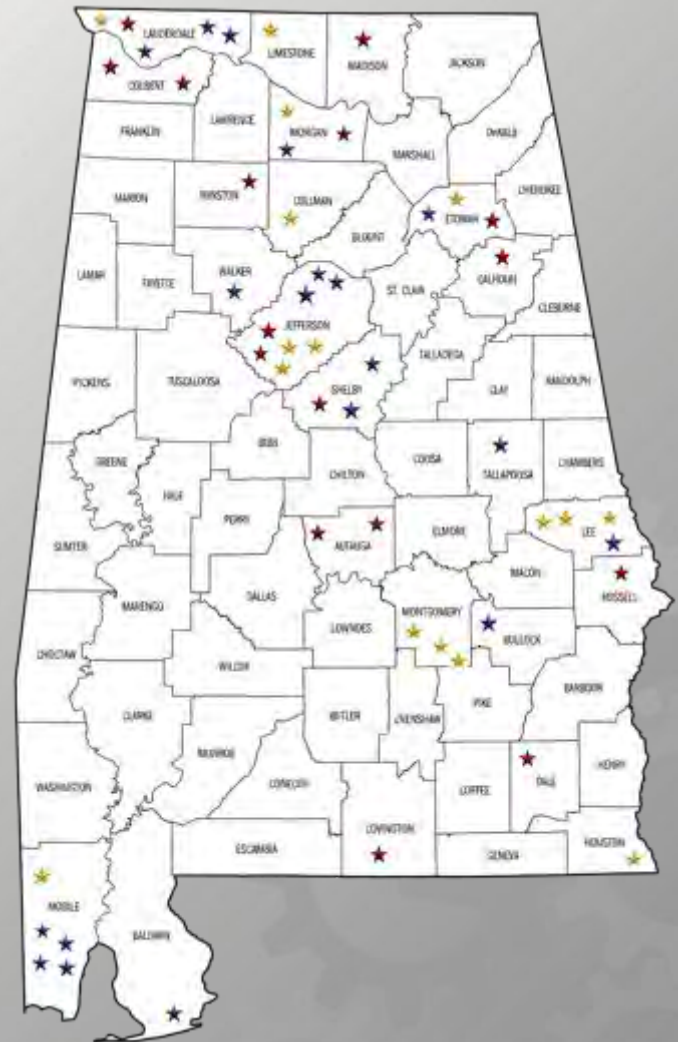
Cosmetology



Education and Training



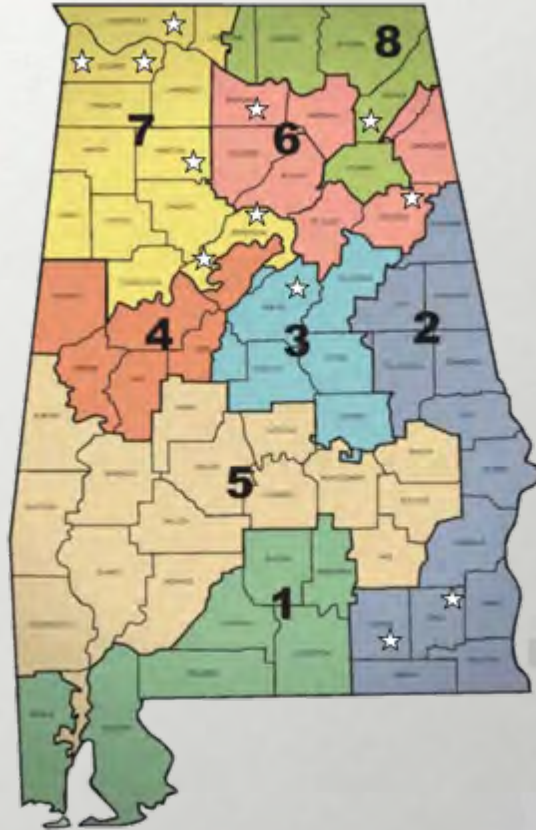
Hospitality and Tourism



Cosmetology and barbering



Committee members across the State





Cosmetology and barbering

Collaboration



Organizational Changes

The name of the program was changed from “Cosmetology” to “Cosmetology and Barbering” to be more inclusive and to align with the title of the State Board of Cosmetology and Barbering.

Program Overview

In Cosmetology and Barbering, students can choose one of five pathways:

- Cosmetology
- Barbering
- Nail Technology
- Esthetics
- Natural Hairstyling

Employment Data

There are more than 117,062 licensed professionals in the Cosmetology and Barbering fields in the State of Alabama.



Alabama SkillsUSA

SkillsUSA is a partnership of students, teachers, and industry working together to ensure America has a skilled workforce.

As a nonprofit association, Alabama SkillsUSA serves high school and college students preparing for careers in trade, technical, and skilled service occupations.

SkillsUSA supports education and competition in these areas:

- Arts, A/V Technology and Communications
- Architecture and Construction
- Health Science
- Hospitality and Tourism
- **Human Services**
- Information Technology
- Law, Public Safety, Corrections and Security
- Manufacturing
- Marketing
- STEM
- Transportation, Distribution and Logistics



SkillsUSA
ALABAMA

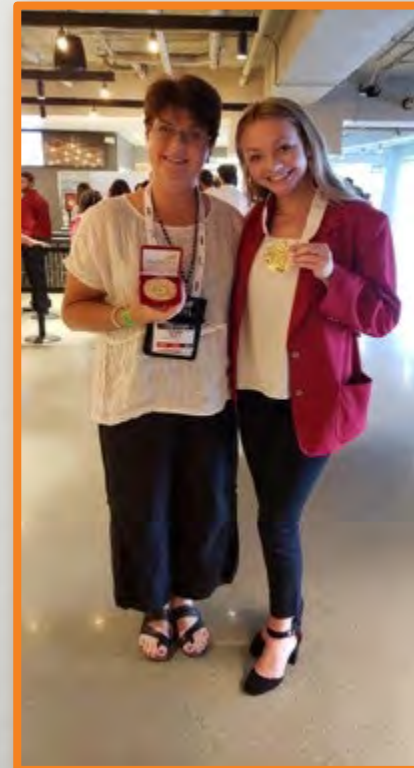
Membership
17,509

Chapters
549

State
Competitors
1,440

National
Competitors
312

2022 National SkillsUSA Cosmetology Gold Winner



Courses

Barbering Fundamentals
Cosmetology Fundamentals
Chemical Services
Hair Coloring
Salon Practices and Management

Natural Hairstyling
Nail Technology I
Nail Technology II
Spa Techniques I
Spa Techniques II

Career Pathway Project
State Board Practicum
CTE Lab in Cosmetology and Barbering

Science Standards

Course: Chemical Services

8 out of 15 standards

Standard 3

Analyze and interpret data on chemical structure and composition of the hair and scalp, including polypeptide chains, side bonds, hydrogen bonds, salt bonds, and disulfide bonds, and how they are affected by various chemical services.

Standard 6

Obtain, evaluate, and communicate information concerning the relationship of hydrogen ion concentrations to the pH scale, and to acids, bases, and neutral solutions.

PROGRESSION OF RIGOR

Progression of Rigor

Cosmetology Fundamentals, Standard 7:

Demonstrate professional practices for shampooing, rinsing, and conditioning.



Chemical Services, Standard 6a:

Test various acids and bases to assess pH levels to determine which chemicals are safe for use on hair and scalp.



Hair Coloring, Standard 10:

Use knowledge of mathematics and chemistry to assess hair type and properties, to measure and mix developers, and to calculate time needed in order to produce desired end product.

Progression of Rigor

**Spa Techniques I,
Standard 16:**

Perform a basic makeup application, including all steps for foundation, cheeks, eyes, and lips.



**Spa Techniques II,
Standard 10:**

Explain and perform special-occasion makeup techniques, relating them to basic cosmetic applications.



**Salon Management,
Standard 13:**

Summarize standard operating procedures and possible supplemental services for a salon, and determine whether the owner can handle the workload alone or will need to employ additional service providers.

Career Readiness Indicators

Alabama State Department of Education

Alabama Certified Worker
(Ready to Work)

National Retail Federation
National Professional
Certification in Customer
Service and Sales

Certiport Entrepreneurship and
Small Business

Alabama Board of Cosmetology and Barbering

Barbering License

Cosmetology License

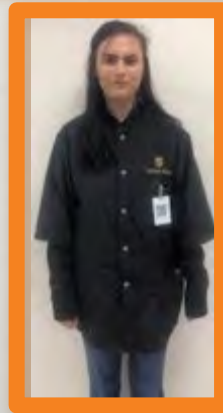
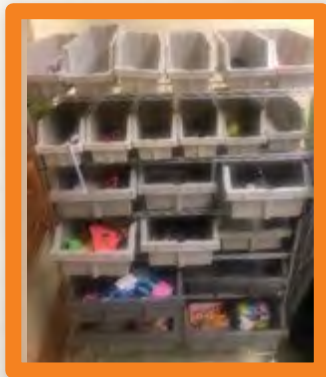
Esthetics License

Nail Care License

Natural Hairstyling License

Cosmetology and Barbering

Simulated Workplace



Questions?



Education and Training



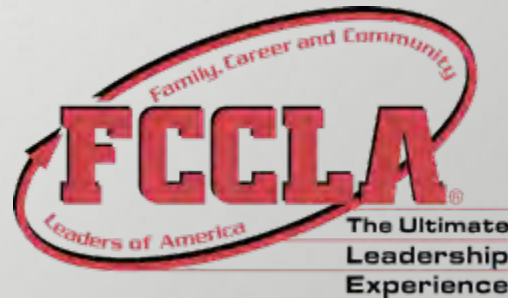
Committee



Cluster Overview

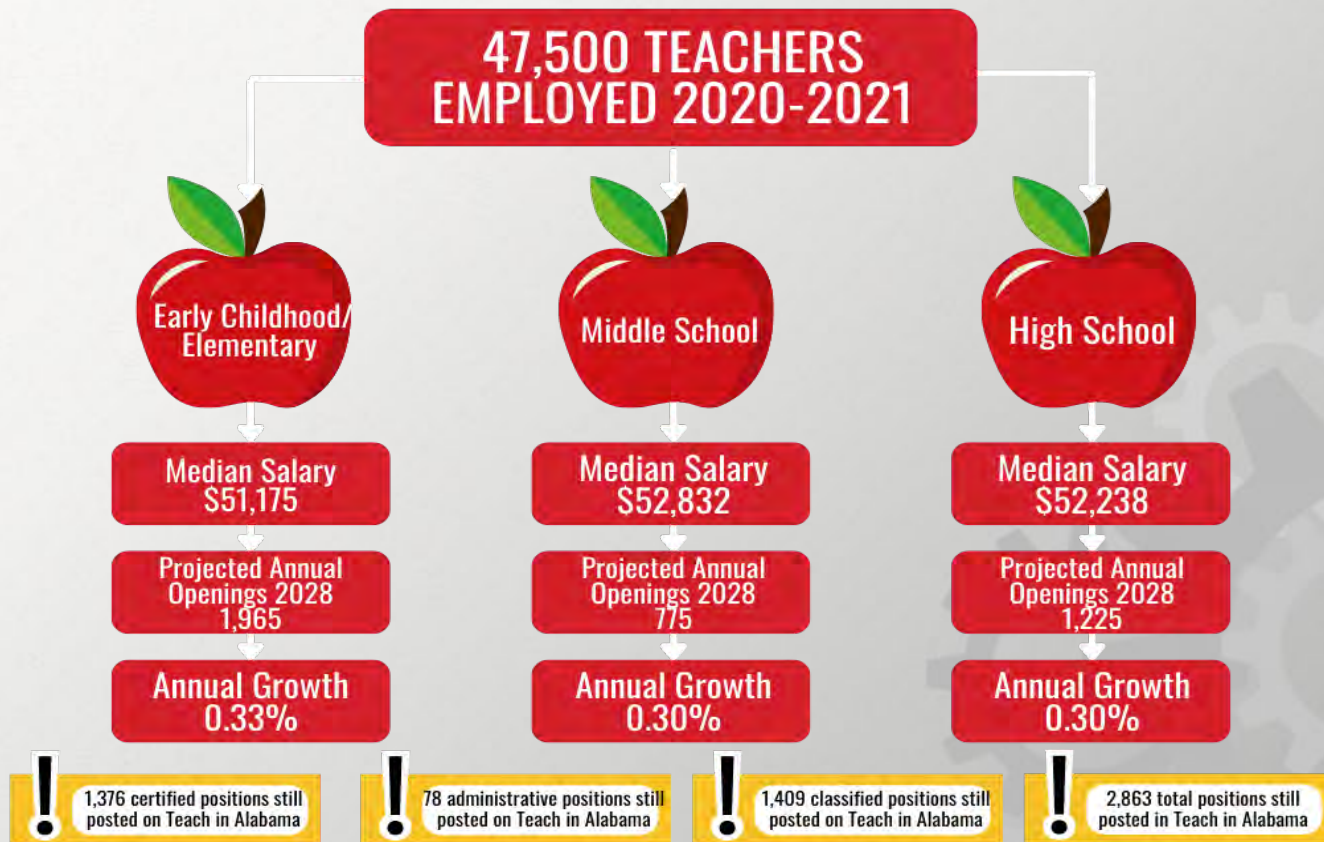
Education and Training focuses on preparing the next generation of educators to serve children and youth from birth through twelfth grade. Courses are designed to acquaint students with the wide variety of careers in the education field and to give them a head start on preparation for classroom teaching.

After completing Foundations in Education, students may choose courses leading through one of two programs: Educators in Training and Early Childhood Education



EMPLOYMENT AND SALARY DATA

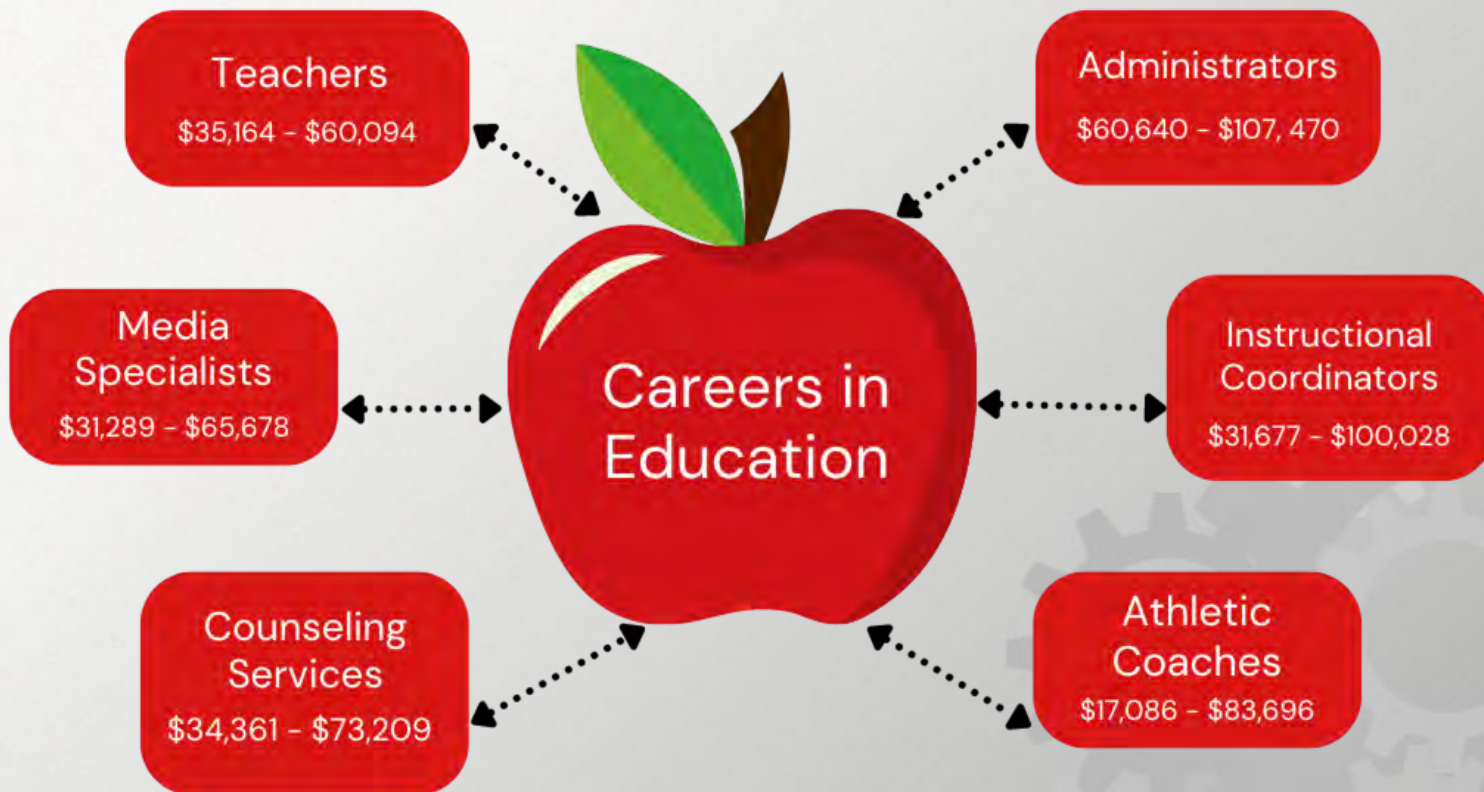
Education and Training



EMPLOYMENT AND SALARY DATA

Employment and Salary Data

Education and Training



Grow Your Own



Creating future educators who remain in their communities and support the growth and development of future students.



Addressing current and predicted educator gaps and building stronger communities of educators.



Preparing students to meet the challenges and opportunities all teachers face as they enter the profession.



Growing future teachers who meet the professional qualifications.

Programs That Work



Opelika & Gadsden Cities

10 current Education and Training Program students are actively employed by their districts in after-school programs.



Auburn City

15 alumni were hired by Auburn City Schools for the 2022 - 2023 school year.



Sylacauga City

6 recent graduates from the Preschool CDA program are currently employed by regional Head Start programs, the local school district, or independent preschool programs.



Lauderdale County

3 recent graduates are currently employed as classroom teachers.
1 graduate is currently enrolled in a M.Ed. program.
15 graduates are pursuing degrees in education or related fields.

Education and Training

Student Success



2008 to Today

Three programs:

- Administrative and Professional Support Services
- Early Childhood Education
- Teaching and Training



Two streamlined programs:

- Educators in Training
- Early Childhood Education

24 courses

- Many options
- Choices, but confusion



15 courses

- Reduced options create clear path.
- Courses are focused and based on state data and workforce needs.

Designed to meet the needs of the time

- Broad range of education careers represented.
- Courses incorporated many other disciplines within the FCS umbrella



Redesigned for 2022 and beyond

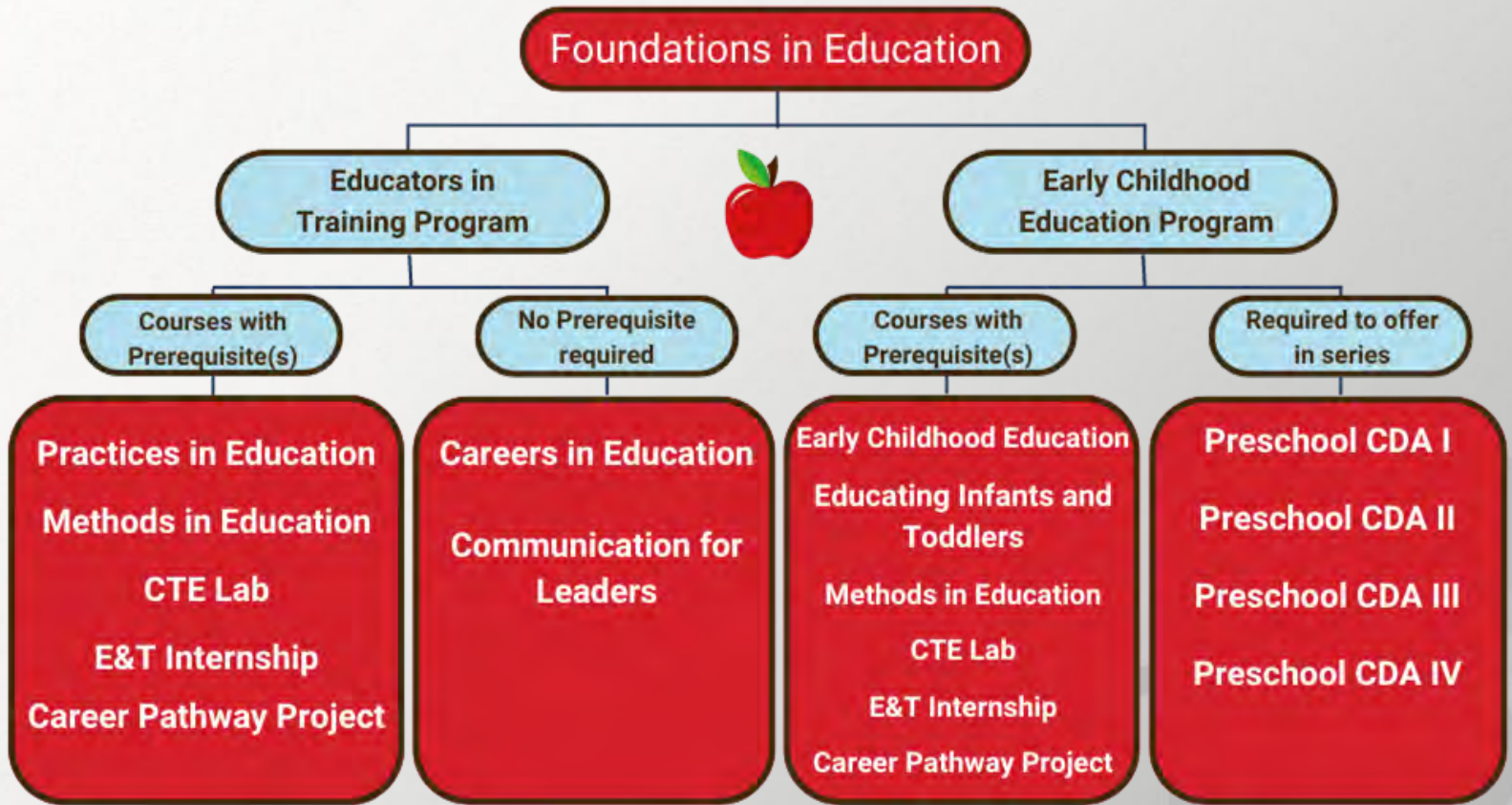
- Updated to meet the needs of tomorrow's teachers and education professionals.
- Maximizes potential for hands-on experience.

Knowledge-based standards



Balance of knowledge-based and skill-based standards

Education and Training



PROGRESSION OF RIGOR



FOUNDATIONS IN EDUCATION

Standard 6

Create ageappropriate learning activities that actively engage students in the learning process.



PRACTICES IN EDUCATION

Standard 9

Develop lesson plans based on a provided unit plan.



METHODS IN EDUCATION

Standard 8a

Present an activity from the student-created lesson plan utilizing the *Alabama Course of Study: Mathematics* and complete a self-evaluation and reflection.

PROGRESSION OF RIGOR



EARLY CHILDHOOD EDUCATION

Standard 1

Explain the principles of child growth, development, and learning, using developmental theory.



EDUCATING INFANTS AND TODDLERS

Standard 11

Plan activities and opportunities that encourage curiosity, exploration, discovery, hands-on experiences, thinking, and problem-solving skills appropriate to the developmental levels of infants and toddlers.



METHODS IN EDUCATION

Standard 6

Identify best practices in literacy and numeracy instruction, utilizing professional terminology and information on the current science of reading and mathematics.

Career Readiness Indicators

Education and Training

Educators in Training

- ASK Institute – Concepts of Entrepreneurship and Management
- Athens State University Education and Training Certificate
- ETS Praxis Core Academic Skills (Must pass Reading, Writing, and Mathematics)
- Google Educator Certification, Levels 1 and 2
- Praxis II – Principles of Learning and Teaching: Grades K-6
- Praxis II – Principles of Learning and Teaching: Grades 5-9
- Praxis II – Principles of Learning and Teaching: Grades 7-12



Early Childhood Education

- ASK Institute – Concepts of Entrepreneurship and Management,
- Child Development Associate (CDA)
- ETS Praxis Core Academic Skills (Must pass Reading, Writing, and Mathematics)
- Praxis II – Principles of Learning and Teaching: Early Childhood
- ServSafe Manager

Questions?

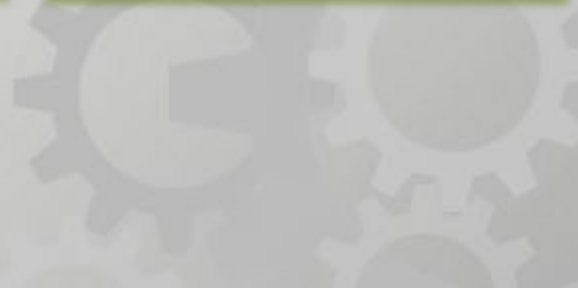


Hospitality and Tourism



Hospitality And Tourism

Committee



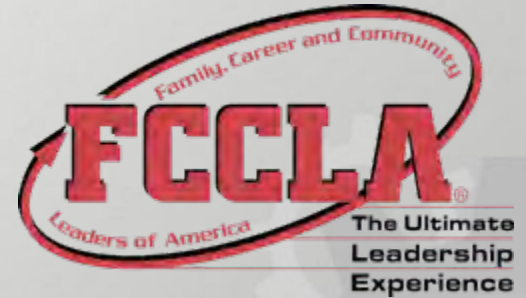
Cluster Overview

Hospitality and Tourism focuses on preparing the next generation of managers, culinarians, guest service professionals, travel planners, and other tourism professionals to serve individuals, families, and communities across the country and around the world.



Alabama FCCLA

- ★ FCCLA is the only CTSO that puts family first.
- ★ Over 10,000 middle and high school members from over 300 chapters join Alabama's FCCLA's Ultimate Leadership Experience which equips members with real-world skills through Family and Consumer Sciences (FCS) education by preparing members for careers through in three clusters: Education and Training, Hospitality and Tourism, and Human Services.
- ★ FCCLA members strengthen skills, forge friendships, and make a positive difference in today's world through participation in Competitive Events, serve in leadership positions, network with leaders, and obtain college- and career-ready skills.



2022 FCCLA National President

Hospitality
and Tourism



Mary Katherine Gunn
Elberta High School



EMPLOYMENT AND SALARY DATA

Employment and Salary Data

Hospitality and Tourism

Total Statewide Employment – 237,170

- Average Entry Salary \$25,400- \$28,200
- Median Annual Salary Range \$36,700- \$70,000
- Experienced Salary Range \$48,000- \$96,800
- Annual Openings 44,426

**Data obtained from Jobs EQ 10/10/22*

EMPLOYMENT OPPORTUNITIES

Coursework within these four programs leads to a plethora of careers

Amusement and Recreation
Attendant/Planner
Baker
Biochemist and Biophysicist
Butcher and Meat Processor
Caterer
Concierge
Dietitian and Nutritionist
Event Planner
Executive/Sous Chef
Supervisor/Manager of
Housekeeping
Food Batchmaker
Food Chemist
Food Journalist/Stylist/
Photographer

Food Processing Worker
Food Scientist and Technologist
Food Service Manager
Food/Beverage Service Manager
Hotel, Motel, and Resort Desk Clerk
Lodging Manager
Meeting and Convention Planner
Microbiologist
Recreation Worker
Reservation and Transportation
Ticket Agent and Travel Clerk
Sports Nutritionist
Tourism Professional
Tour Guide
Travel Journalist/Photographer
Writer

Programs

Foundation Course: Introduction to Hospitality and Tourism

Travel and Tourism:

- Travel and Tourism I
- Travel and Tourism II

Sports, Recreation, and Attractions:

- Sports, Recreation, and Attractions Management I
- Sports, Recreation, and Attractions Management II

Capstone Course: Career Pathway Project in Hospitality and Tourism and/or CTE Lab in Hospitality and Tourism

Programs

Foundation Course: Introduction to Hospitality and Tourism

Lodging:

- Hotel, Resort, and Lodging Management I
- Hotel, Resort, and Lodging Management II

Food and Beverage Services:

- Culinary Arts I
- Culinary Arts II
- Bakery and Pastry Arts
- Cuisine and Media Production
- Cultural Foods
- Food Science
- Nutrition and Food
- Food and Wellness
- Sports Nutrition

Capstone Courses: Career Pathway Project in Hospitality and Tourism and/or CTE Lab in Hospitality and Tourism

Career Readiness Indicators

Hospitality and Tourism

Program	Career Readiness Indicators
Lodging Sports, Recreation and Attractions Travel and Tourism	<ul style="list-style-type: none">• Certified Front Desk Representative• Certified Guest Services Professional• Certified Hospitality and Tourism Professional• ServSafe Manager
Food and Beverage Services	<ul style="list-style-type: none">• Certified Front Desk Representative• Certified Guest Services Professional• ProStart National Certificate of Achievement• ServSafe Manager

PROGRESSION OF RIGOR

Food and Beverage Services

Introduction to Hospitality and Tourism, Standard 13:

Set up and demonstrate various styles of food service, including table settings and service etiquette.

Culinary Arts I, Standard 8:

Demonstrate professional food presentation techniques, including plating, portion sizing, garnishing, and packaging.

Culinary Arts II, Standard 11:

Research and prepare complex recipes using techniques that elevate the flavor, appearance, and appeal of the product.

PROGRESSION OF RIGOR

Lodging

Introduction to Hospitality and Tourism, Standard 7:

Compare and contrast functions of various departments, including accounting, security, engineering, front desk, housekeeping, food and beverage, maintenance, human resources, and sales and marketing.

Hotel, Resort, and Lodging Management I, Standard 16:

Describe management responsibilities of the front desk, including using technology with a guest registration system, tracking accounts, creating work schedules, creating departmental log reports, applying time management techniques and communicating guest related issues.

Hotel, Resort, and Lodging Management II, Standard 2:

Demonstrate the operation of the front desk.

2a Make reservations from different channels within the hotel's system.

2e Process financial transactions, including direct bill accounts, cash, credit cards, accounting, log book, and cash drops.

PROGRESSION OF RIGOR

Travel and Tourism

**Introduction to
Hospitality and
Tourism,
Standard 15:**

Compare types of
travel and tourism
activities.



**Travel and Tourism I,
Standard 21:**

Match clients with
suitable facilities to
meet their needs,
wants, and
expectations,
considering
availability of rooms,
meeting spaces, and
amenities.



**Travel and Tourism II,
Standard 15:**

Create a travel package
proposal for a business
client, a group client, or
an individual client,
including
transportation, lodging,
attractions, food
services, and other
amenities.

PROGRESSION OF RIGOR

Sports, Recreation, and Attractions

Introduction to Hospitality and Tourism, Standard 2:

Identify and describe sectors of the sports and recreation industry, including indoor, outdoor, youth, collegiate, amateur, and professional levels.

Sports, Recreation, and Attractions Management I, Standard 3:

Compare and contrast the various sectors of the sports, recreation, and attractions industry.

Sports, Recreation, and Attractions Management II, Standard 1:

Analyze the economic impact of a sports, recreation, and/or attractions industry event on a city or community.

Questions?





CAREER AND TECHNICAL EDUCATION

Bridging the Gap to Success

WORK-BASED LEARNING



HIGH SCHOOL

COLLEGE / WORKFORCE

